

amendments made in them. In the marked-up version, amendments of claims 33, 34-38 and 39-52 are shown relative to the heretofore existing claims 1, 3-7 and 10-23, respectively.

D¹ 24. (Once Amended) A composition comprising, as a first component, a galactose oxidase (EC 1.1.3.9) and, as a second component, an oxidizable substrate for the galactose oxidase which comprises at least one of: a compound naturally present in cereal flour or a hydrolysis product of arabinogalactan.

D² 28. (Once Amended) A composition according to claim 33, wherein the compound convertible into a substrate for the galactose oxidase includes at least one of a compound naturally present in cereal flour or a gum.

29. (Once Amended) A composition according to claim 28, wherein the compound naturally present in cereal flour includes non-starch polysaccharides comprising galactose moieties as structural elements.

32. (Once Amended) A composition according to claim 33 which further comprises a compound which is capable of being converted into the substrate for the galactose oxidase.

D³ 33. (Twice Amended) A composition comprising, as a first component, a galactose oxidase (EC 1.1.3.9) and, as a second component: (i) an oxidizable substrate for the galactose oxidase which is at least one of a galactan, a galactose oligomer or a galactose dimer, (ii) an oxidizable substrate for the galactose oxidase which is at least one of a galactan, a galactose oligomer or a galactose dimer, and an enzyme which is capable of converting a compound into a substrate for the galactose oxidase, or (iii) an

enzyme which is capable of converting a compound into a substrate for the galactose oxidase.

34. (Once Amended) A composition according to claim 33 wherein the galactose oxidase is derived from an organism which is selected from the group consisting of a plant species, a fungal species and a bacterial species.

35. (Once Amended) A composition according to claim 33, wherein the compound which can be converted into a substrate for the galactose oxidase is a galactose containing compound.

36. (Once Amended) A composition according to claim 33 wherein the compound which can be converted into a substrate for the galactose oxidase is a compound naturally present in cereal flour or a component thereof.

37. (Once Amended) A composition according to claim 36 wherein the compound naturally present in cereal flour is a pentosan or a xylan.

38. (Once Amended) A composition comprising, as a first component, a galactose oxidase (EC 1.1.3.9), and, as a second component: a compound which is an oxidizable substrate for the galactose oxidase, which is a compound naturally present in cereal flour.

39. (Once Amended) A composition according to claim 38 further comprising lactose or galactose.

40. (Once Amended) A composition according to claim 33 wherein the enzyme which is capable of converting a compound into a substrate for the galactose oxidase includes a hemicellulase, a pentosanase, a xylanase, an arabinofuranosidase, a mannanase, a galactanase or a β -galactosidase.

41. (Once Amended) A composition according to claim 33 which comprises a further enzyme component including a cellulase, a starch degrading enzyme, a lipase or a protease.

42. (Twice Amended) A composition according to any of claims 33 or 35-41 further comprising a non-enzymic dough additive compound.

43. (Once Amended) A composition according to claim 33 wherein the amount of galactose oxidase is in the range of 1 to 10,000 units per g.

44. (Twice Amended) A method of preparing a flour dough comprising adding to the dough an amount of the composition of any of claims 33 or 35-41 which is sufficient to obtain an amount of galactose oxidase activity in the dough which is in the range of 1 to 10,000 units per kg of flour.

45. (Once Amended) A method according to claim 44 wherein the flour dough is a noodle dough.

46. (Once Amended) A method according to claim 45 wherein the flour dough is an alimentary paste dough.

47. (Once Amended) A method of preparing a bakery product, comprising baking the flour dough obtained by the method of claim 44.

48. (Once Amended) A method of using the composition of claim 33, comprising adding the composition to dough ingredients, dough additives, a dough or a combination thereof.

49. (Once Amended) A method according to claim 48, wherein the composition comprises a further enzyme component which includes a cellulase, a starch degrading enzyme, a lipase or a protease.

50. (Once Amended) A method according to claim 48 or 49, wherein the composition further comprises a non-enzymic dough additive compound.

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ord. 51. (Once Amended) A method according to claim 48 or 49, wherein the galactose oxidase in the composition added to the dough ingredients, dough additives or the dough is substantially free of other enzyme activities.

52. (Twice Amended) A method according to claim 48, wherein the galactose oxidase is in the form of a crude enzyme preparation.

Please add a new claim 53:

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D 53. (New) A composition according to claim 33, wherein the enzyme which is capable of converting a compound into a substrate for the galactose oxidase is an enzyme that converts the compound into a galactan, a galactose oligomer, a galactose dimer, or a mixture of a galactan, a galactose oligomer and a galactose dimer.

REMARKS

I. SOME OF THE EXISTING CLAIMS ARE CANCELED AND REPLACED BY CLAIMS INTRODUCED IN AUGUST 1999 IN THE INTERNATIONAL STAGE

During a personal interview granted to Applicants' counsel, discussed in detail below, it was suggested to Applicants that the existing claims 1-23 should be canceled and a substitute set of claims, corresponding to the new claims introduced in August 1999 in the international stage of the application (including all amendments made therein during prosecution of this application), be submitted to avoid further confusion.